

ABSTRACT

The purpose of this research was to find out the influence of proportion between palm sugar and sucrose and a proportion between corn flour, sweet potato flour and mungbean flour towards the quality of jenang. The benefits of this research was to provide information about how to made jenang with various materials as a part of diversification on local food product. In addition, the usage of corn, sweet potato and mungbean in this research was also expected to enrich nutrition value of jenang and increase the economic value of such materials.

The method of this research used randomized block design (RAK) with 3x3 factorial and repeated for three times. The first factor was a proportion between palm sugar and sucrose (A) consist of three levels that was a1 (5:2), a2 (5:3) and a3 (5:4). The second factor was a proportion between corn flour, sweet potato flour and mungbean flour (B) consist of three levels that was b1 (1:1:1), b2 (1:1:2) and b3 (2:1:1). The analysis of this research were chemical analysis (moisture content and total carbohydrate content) and organoleptic test (the color, taste, aroma and texture).

The result of the research showed that the proportion between palm sugar and sucrose affected moisture and total carbohydrate content, while the proportion between corn flour, sweet potato flour and mungbean flour only affected total carbohydrate content. Interaction of those factors didn't give affect to moisture and total carbohydrate content of jenang. Based on organoleptic test, both factors and its interaction didn't affect panelists's assessment in term of color, taste, aroma and texture of jenang.

The best treatment of this research was a3b3 (proportion of palm sugar and sucrose was 5:4 and proportion of corn flour, sweet potato flour and mungbean flour was 2:1:1) which consist of 6,33% protein content and has texture value 3.128,27 gf.

Keywords: jenang, palm sugar, sucrose, corn flour, sweet potato flour, mungbean flour